

## Mounds Candy Balls

1/2 lb. real butter  
1 can eagle brand milk  
2 lbs. powdered sugar  
2 cups coconut  
2 cups ( finely chopped ) walnuts  
2 tsp. vanilla

optional: stemmed marishino cherrys

1 block paraffin wax  
1 12 oz bag chocolate chips

Combine first six ingredients, mix well and  
roll into balls the size of  
small walnuts..Note ..if to stiff add alittle  
more butter... Note: if you  
want to put a marashino cherry in the  
middle now is the time  
to do it..refrigerate or put in freezer for

about 1 hour...  
place toothpick in them for dipping if no  
stemmed cherry...If  
stemmed cherry is used you can use stem  
to hold and dip...

Melt wax and chocolate chips together in  
double boiler or glass  
bowl over a hot steaming pot of water..Dip  
balls into chocolate and  
set on wax paper until chocolate hardens...

Note: If you wish to and I normally do..you  
can place a Marashino  
(stemmed) cherry in the middle of the  
coconut ball ..stem on top....make sure  
you drain and wash off cherry juice and set  
cherrys out on towel to dry.